



2014



2016



2017



2018



PBRS®

New Zealand's Specialist
Management & Hospitality Institute

"NZ Training Establishment of the Year"



NEW ZEALAND,

A great place to study.
New Zealand is one of the
world's finest destinations
for international students.

Mission Statement:

The Professional Business and Restaurant School provides high quality education and professional training delivered by skilled and qualified teachers to meet industry, student and community needs.

Our Goals:

We aim to :

- Provide high quality courses that are relevant to the needs of industry and students
- Assist our students in a holistic way by supporting them to develop themselves personally and professionally
- Provide infrastructure, facilities, learner support and an environment that assists students to complete their studies
- Be a quality contributor to New Zealand's role as a regional leader in educational and training provision
- Develop strategic relationships that add value to the students' learning outcomes and assist them with their career and learning pathways
- Offer a culturally safe and sensitive learning environment for all of our learners, domestic and international



World class education

New Zealand's education system is world-class, modern and responsive. It combines proven, traditional principles with innovation, creativity and fresh thinking to produce leaders and citizens equipped for the 21st century. (NZ Ministry of Education).

Green and beautiful environment

The beautiful natural environment provides sharp contrasts between beaches and forests, mountains and glaciers, and has been made world-famous by the movie trilogy "The Lord of the Rings". New Zealand's natural beauty provides an unsurpassed backdrop for educational pursuits.

Safe and welcoming environment

The friendliness and open-mindedness of the people, as well as the safe and stable political environment, underline New Zealand's claim to be the destination of choice for a growing number of students from around the world.

Cultural diversity

New Zealand provides an excellent infrastructure for travel and holiday adventures, including boating, bushwalking, skiing and many other activities. In addition, New Zealand's multicultural environment, with frequent Maori & Pacific cultural events, also offers a large range of international restaurants to satisfy every taste. Many students will find fantastic opportunities to sample some of the country's cultural and geographic diversity when travelling.

Auckland

With a population of about 1.4 million, Auckland is New Zealand's largest city offering everything that is required for an unforgettable international study experience. The city is surrounded by beautiful and unspoiled beaches, islands, many native forests, and offers a cosmopolitan lifestyle, while maintaining a clean natural environment. Auckland City (situated between two natural harbours) is the gateway to New Zealand and is known as the "City of Sails". It also currently holds the Americas Cup Yachting Trophy.

Welcome to PBRs and New Zealand - We hope you enjoy your study with us.

Kia ora.

Welcome to Professional Business and Restaurant School. We are committed to providing you with the support that you need when studying and living in New Zealand. PBRs has an excellent reputation for delivering high quality courses. It is our pleasure to offer you the following opportunities so that you will have the best possible educational experience:

- Safe and secure study at our two well-appointed campuses conveniently located in the Auckland CBD, close to all major transportation links.
- A multicultural learning environment - our staff members come from a variety of cultural backgrounds and our students come from over 30 different countries
- Our courses meet the students' educational and vocational needs - we are an NZQA registered tertiary institute offering academic and practical qualifications to suit your needs
- Experienced and qualified staff, both practical and academic who are all prepared to do the extra hours to help support you with your study
- Because we all come from a variety of countries ourselves we understand any difficulties you may face and can usually provide support in your own language

Our commitment to you, is that we will do everything that we can to help you to achieve your personal best and we are confident that you will enjoy your study with us.

I look forward to personally welcoming you to PBRs.

Parks White
Principal



Welcome to the best Culinary Training School in New Zealand.



Kia ora.

From a Programme Managers point of view, I feel we have the best culinary school as we are not only a mixture of trained professionals young and old that have been teaching for some time, but we also have chefs that are fresh from the industry with relatable industry knowledge that is required for our students to succeed at industry level. All staff participate in regular professional development programmes during the term breaks to increase their practical and academic skills. This is then passed on to the students giving them the best possible learning experience and outcomes.

Our chef tutors are passionate about what they do and make sure that our students have a thorough understanding of the basic and advanced principles of professional cookery that is needed in their every day work environment. The chef tutors are always on hand to give extra information if needed to a student and are prepared to stay on after class to do one on one coaching if required.

We invest a lot of time and resources in our students to compete at regional and national levels for the culinary and hospitality competitions that are held each year in Auckland. Extra time is spent outside of the classroom to encourage and enhance the student's skills so that they can achieve their dreams and aspirations.

We have 5 modern commercial training kitchens as well as a fully functional restaurant that provides real world experience to our students and invited guests.

I look forward to personally welcoming you to PBRS.

Michael Corbett
Professional Cookery & Hospitality Programme Manager



NEW ZEALAND CERTIFICATE IN COOKERY

Level : 4
Duration : 1 year
Intakes : January, April,
July, September,
November

Entry Requirement

Students must be 17 years of age or older, and physically able to complete the practical requirements of the course.

English Language Requirement:

International students for whom English is not a first language must have an IELTS score of 5.5 (General or Academic) with no band score lower than 5.0, or an equivalent NZQA approved English language test.

Programme introduction

The New Zealand Certificate in Cookery (Level 4) is a 36-week, 120 credit programme which will be delivered over four 9-week terms with a two-week break between terms.

This programme aims:

- To provide the hospitality sector with competent employees who are able to work as chefs in intermediate positions producing complex dishes in a commercial kitchen.
- To provide individuals who are employed or will be employed as chefs in intermediate positions a qualification that will enhance their employment opportunities in a commercial kitchen across the hospitality sector.
- To implement established standards of professional practice for complex cookery that can provide customers with confidence in a range of hospitality environments.

Main objectives

The programme provides fundamental knowledge and skills in cookery as well as helping students develop practical skills and applied knowledge in specific areas such as:

- health and safety in the workplace

- food safety and security practices
- application of standard operating policies and procedures
- healthy eating, foods and special diets
- internal and external customer interactions and communications
- costing and menu planning
- applied methods of cookery – preparing, cooking and finishing a wide range of complex dishes.

In addition, students will also gain 'realistic work experience' in preparing, cooking and presenting a range of dishes in modern, fully equipped commercial kitchens.

Core subjects

Module 1 - Cookery fundamentals

Module 2 - Applied complex cookery skills

Module 3 - Restaurant cookery and professional practices

Module 4 - Industry cookery skills

Possible job opportunities

On successful completion of this programme and having achieved all the graduate profile outcomes, graduates will be able to:

- Monitor and maintain health and safety, food safety and security practices to ensure own safety and minimize potential hazards for customers.
- Monitor and maintain effective communications and interactions with colleagues, other staff, managers and customers in a hospitality service environment.
- Monitor and maintain the application of standard operating policies and procedures to work roles in a commercial kitchen.
- Apply cookery skills to prepare, cook and present a range of cold larder dishes utilising complex preparation and presentation techniques.
- Apply cookery skills to prepare, cook and present a range of hot kitchen dishes utilising complex preparation and presentation techniques.
- Apply cookery skills to prepare, cook and present a range of patisserie and desserts utilising complex preparation and presentation techniques.



INTERNATIONAL DIPLOMA IN FOOD PREPARATION AND COOKERY SUPERVISION (ADVANCED)

Level : 5
Duration : 2 years
Intakes : January, April,
July, September,
November

Entry Requirement

Students must be 17 years of age or older, and physically able to complete the practical requirements of the course.

English Language Requirement:

International students for whom English is not a first language must have an IELTS score of 5.5 (Academic) with no band score lower than 5.0, or an equivalent NZQA approved English language test.

Programme introduction

PBRS offers an in depth diploma course taught over a two year period:

- four modules in the first year lead to the New Zealand Certificate in Professional Cookery (level 4)
- four modules in the second year lead to the New Zealand Diploma in Cookery (Advanced) (Level 5) with strand in either Cookery or Patisserie. You will learn everything required to prepare classical European dishes through to the creative innovations of modern cuisine.

Main objectives

PBRS has recognised the need for highly trained and competent chefs to cater for the demands of the hospitality industry.

In year one, you will learn all the necessary skills, from the basics of sauces, soups and salads right through to pastry, bread making and full á la carte, buffet and function menus. The comprehensive skills you acquire will ensure you can respond effectively and efficiently to the requirements of the modern kitchen.

In the second year you will specialise in either hot & cold Cookery or Patisserie, and also study supervisory and management aspects of catering including the supervision of food safety, management of resources, supervision of staff training, menu planning and costing and global influences on eating and drinking. You will complete a work placement, plan and organise a food & beverage event, and plan, design and produce a food product.

Core subjects

Year 1 NZ Certificate in Cookery (Level 4)

Module 1 - Cookery fundamentals

Module 2 - Applied complex cookery skills

Module 3 - Restaurant cookery and professional practices

Module 4 - Industry cookery skills

Year 2 New Zealand Diploma in Cookery (Level 5) with strand in Cookery or Patisserie

Module 5 - International cuisine studies and advanced food production

Module 6 - Kitchen operations and advanced food production

Module 7 - Advanced menu planning, restaurant service & applied food service event catering

Module 8 - Advanced applied food project and work placement

Possible job opportunities

Demi chef, Sous Chef and eventually Head Chef of restaurants, hotels, or cafes; Pastry Chef, Kitchen Manager, Menu Consultant or Food Technician. Students wishing to travel have the possibility to become a chef in overseas establishments such as international hotel kitchens, cafes and restaurants, cruise liners or international airlines.

NEW ZEALAND DIPLOMA IN HOSPITALITY MANAGEMENT (LEVEL 5)

Level : 5
Duration : 1 year
Intakes : January, April,
July, September,
November



Entry Requirements

Academic: Students must be 18 years of age or older, year 12 or above qualification or equivalent, or Level 3 qualification in hospitality or equivalent of relevant industry experience equivalent to the above

English Language Requirement:

International students for whom English is not a first language must have an IELTS score of 5.5 (Academic) with no band score lower than 5.0, or an equivalent NZQA approved English language test.

Programme Introduction

New Zealand Diploma in Hospitality Management provides students with a pathway to enter the hospitality industry after only one year of study. You will learn supervisory management and business management right through to starting up your own business. You will also learn how to make sure the company you own or work for is profitable, the staff is competent and facilities are managed efficiently.



Course Highlights

Learning from seasoned hospitality professional tutors and guest speakers. This is a fast track intensive course to help accelerate you into management positions in the hospitality industry. This course is suitable for all applicants who are ready to increase their employability and learn transferable skills that can be utilised in management within any industry.

Course Structure

- Manage hospitality facilities, hospitality inventory and supplies to achieve yield and/or revenue targets.
- Monitor and maintain hospitality operating procedures and compliance requirements.
- Apply staffing strategies to facilitate positive staff relationships in a hospitality business or environment
- Manage hospitality operations in a hospitality business or environment
- Manage perishability of service products in the hospitality sector

Job Opportunities

- Cafe manager
- Restaurant manager
- Functions manager
- Operations manager
- Facilities manager
- Room manager
- Housekeeping manager

Testimonial



Elvira SIDORENKO

- New Zealand Diploma in Hospitality Management (Level 5)

I was born in Russia, Before coming to study at PBRS, I went several counties to study in English, and then finally I decided to come to The Professional Business & Restaurant School so I could expand my qualifications and learn something new and exciting. Hospitality is my passion, and I knew people who were going here who said it was really good, so I thought I would give it a go. I consider myself an ambitious person who works extremely hard to accomplish the goals of the company. I aim to add value to your organisation as I always have a positive and proactive attitude.



DIPLOMA IN HOTEL MANAGEMENT LEVEL 6

Level : 6
Duration : 1 year
Intakes : January, April,
July, October, November

Entry Requirements

Academic: Applicants must be 18 years or over prior to the commencement of the programme hold a Level 5 qualification in Hospitality or equivalent

English Language Requirement:

International students for whom English is not a first language must have an IELTS score of 6 (Academic) with no band score lower than 5.5, or an equivalent NZQA approved English language test.

Programme Introduction

The Diploma in Hotel Management is for students who have already studied business or hospitality and want to further expand their knowledge in these areas by engaging in higher level learning. The course has a strong emphasis on hotel management structure; students are exposed to the industry and will have direct engagement with hotel and business owners. The insight you gain from employers will enable you to shape yourself into a future business leader or owner.

Course Highlights

All PBRS tutors are experienced hospitality managers.

Students will also get to go on field trips to some of the city's top hotels, bars, restaurants, cafes and breweries throughout duration of the course. This allows students to network with employers in the hospitality industry.

Course Structure:

- Food and beverage management
- Strategic hospitality management
- Facilities management
- Management accounting
- Human resources management
- Management research report

Job Opportunities

- Hotel and Resort manager
- Hospitality business owner
- Hospitality consultant
- Operations manager

Testimonial



Paolo Villos
- Diploma in Hotel Management (Level 6)

PBRS has given me not only confidence but important practical skills.

With the practical hands on teaching in this course and having worked in the training restaurant, I was able to draw on my skills for my current Housekeeping attendant role from the Cordis Auckland Hotel. The training school also sponsored and helped train me for the NZ hospitality championship event held every year in Auckland – I gained a silver medal from the Classic table setting category. In the future I am hoping finish my hotel management course to become a Hotel Manager. The iCareer team and PBRS tutors have helped me in my journey towards employment and to become a better employee through practical training and professionalism.

Employment Support



Objective

Committed to offering professional consultation services to our students for both work placement experience and ongoing employment support .

Goal

To provide all students with ongoing support and continual guidance by offering our services.



Partners

AUBADE NZ Ltd
AUT
BNZ
Brantas Ltd
Cophorne Hotel Quay Street
Datacom
Co-Op Taxis
Flametree Catering
Fujitsu New Zealand Limited
Heritage Hotel
Langham Hotel
VR Group
City & Guilds London
Rydges Hotel
Sky City
Crown Plaza Hotel

Testimonials



Carrie (Eunsook) IM

Employed at Crown Plaza in Auckland

2018 Training Chef of the Year

International Diploma in Food Preparation and Cookery Supervision (Advanced) (Level 5)

"It was definitely the starting point of everything. Looking back, I would not have succeeded without the instrumental support of the PBRS Chef tutors. You have to think about the big picture – not just here and now, but from now until 10-20 years' time. You have to think about how joining PBRS would impact your family, friends, and school. When I joined PBRS that was all I did full-time. I believe it is "All or nothing". You have to be committed, but it is rewarding, whether you win or not. I would like to say Big thanks to everyone for supporting me."



Marisa OMAWENG

Employed at The Millennium Hotel in Auckland

2018 Training Service Person of the Year

Diploma in Hospitality (Operational Management)(Rooms Division Management)(Level 5)

"I thoroughly enjoyed my time studying in PBRS. PBRS guides me to the future I always desire and it inspired me to continue to challenge myself. They truly embrace diversity and make me feel like home. The teachers and the faculty are awesome! I will never forget my time at PBRS."

A huge thank you to all who have encouraged and supported me through my great journey!



Manjeet Singh Randhawa

Employed at The Copthorne Harbour City Hotel Auckland

National Diploma in Hospitality Management L5.

PBRS assisted in giving me direction through job placements initially with work experience at the Copthorne Hotel. They sent me there for a four to six weeks programme which was really helpful for my future. After the completion of my training my manager hired me as a permanent part time F& B staff member, where I worked, learning all about the industry and enjoying working there amongst a great team. I am really thankful to PBRS for helping me to achieve my future goals.



Krushal Mukesh Gondalia

Employed at SKYCITY VIP CASINO in Auckland

New Zealand Diploma in Hospitality Management (Level 5)

"I would like to thank you PBRS team, their support was helped me develop and gave me independence." I am working at the Skycity VIP Casino department, our objective is host responsibility. We are the only place in New Zealand where alcohol is served 24/7 right now and we have been trained in a very professional manner on how to treat guests. At times there is zero tolerance even if you spend 100 million dollars."



Bruce (Hong Jae) Lee

Employed at Crown Plaza in Auckland

International Diploma in Food Preparation and Cookery Supervision (Advanced) (Level 5)

"I always had vision of becoming a chef as my passion was being able to create good food. That is why I decided PBRS the right choice for me and came to study here in Auckland. I also would like to thank PBRS by giving me a work experience programme in Crown Plaza Hotel. Through the programme I made my first step into my long term goal."



Jaswinder kaur Dhaliwal

Employed at Hilton Hotel in Taupo

International Diploma in Food Preparation and Cookery Supervision (Advanced) (Level 5)

"My new career path begun at Hilton Taupo Presently i I am working as a full time Chef de partie at signature restaurant in Hilton Bistro Lago. I wouldn't get this job without PBRS support. Through PBRS, I have gained more knowledge, which helped me to develop and increase my existing skills."



Masumi Sekiguchi

Employed at Rose Park Hotel in Auckland

International Diploma in Food Preparation and Cookery Supervision (Advanced) (Level 5)

"I have been dreaming about working as a chef at a luxury hotel since I have joined PBRS. I think I have made a good choice by choosing PBRS. PBRS has a proper careers department where they help students get job placements. I got lots of help with ICareer team and they sent me to the Rose Park Hotel. With this work placement I was able to experience how the hotel kitchen actually runs."



How to apply

Conditions of Enrolment

Health, Travel and Fee Insurance

As a condition of enrolment you must have insurance covering medical and travel costs, and you must maintain this cover for the duration of your study. For your convenience, PBRS has negotiated a comprehensive insurance policy for its students through Student Care Insurance or Southern Cross Travel. The policy is especially designed to meet the needs of international students, and covers you against medical and hospital bills, loss of your belongings, loss or delays to baggage while travelling and personal liability. The cost of this policy will be added to your account each year unless you provide us with details of alternative cover.

Young Students and Guardians

PBRS is not able to accept students aged 13 or under. It is a condition of enrolment for students aged between 14 and 17 that the parents appoint a guardian to take overall responsibility for the student, and to be a point of contact between PBRS, the parents and the student. Students under 18 must also live in an approved homestay or with a designated care giver.

Providing Your Details

It is a condition of enrolment that you provide us with your full name, your address and telephone number while in New Zealand (and you must tell us whenever these change), a copy of your passport personal details page and your immigration permit, and the name and current address of an emergency contact (for students under 18 this must be your parents). This information will be held securely, but will be passed on to government agencies when required by legislation.

Disclaimer

The programmes and courses mentioned in this prospectus are subject to the number of student enrolments. PBRS reserves the right to withdraw, postpone or change limitations on enrolment. PBRS reserves the right to change courses and fees without prior notice.

Student Concerns and Complaint process

Code signatories are required to have formal processes for handling student complaints
<https://www.nzqa.govt.nz/providers-partners/education-code-of-practice/student-complaints/>

How to apply

Our staff will help you through the entire enrolment process, from choosing your course at the very beginning, through to finding accommodation and settling in when you arrive in New Zealand.

To submit your application:

1. Complete and sign the PBRS Application Form
2. Attach the latest academic transcripts, copy of your passport & evidence of your English language proficiency result (if available)

Please send above documents to

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E-mail: info@pbs.ac.nz
Website: www.pbs.ac.nz

EER Review

NZQA assesses the standard of education for tertiary education organisations through a regular system of external evaluation and review (EER). Through periodic EER, tertiary education organisations are held accountable to their students, employers, funders, quality assurance bodies and other interested parties.

Professional Business and Restaurant School (PBRS)
<http://www.nzqa.govt.nz/providers/details.do?providerId=745571001>



www.pbrs.ac.nz

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